




-  Vegetarian
-  Contains Alcohol
-  Contains Nuts



# GRISSINI


 @GrissiniHK



## DOLCI

   **TIRAMISÙ ALL'AMARETTO 130**  
Espresso coffee, ladyfinger biscuit, mascarpone, Amaretto liqueur

 **CROSTATINA ALLE FRAGOLE 120**  
Shortbread tart, Italian Chantilly, strawberry, basil

  **SEMIFREDDO AL CROCCANTINO 140**  
Hazelnut praline semifreddo, chocolate sauce, orange gel

 **PANNACOTTA PISTACCHIO E CILIEGIE 140**  
Pistachio pannacotta, cherry coulis, lingua di gatto biscuit

  **COPPA SPAGNOLA 130**  
Vanilla ice cream, amarena cherry, shortbread crumble

 **SGROPPINO AL LIMONE 150 • 280 for 2**  
Lemon sorbet, Prosecco, vodka

**SORBETTI E GELATI**  
**70 per scoop • 130 per 2 scoops**  
Daily selection

## ITALIAN SPECIALITY COFFEE

Elevate your diner with a truly Neapolitan coffee experience



### CUCCUMA

The original Cuccuma in collaboration with 'KIMBO AROMA INTENSO'  
One pot of Cuccuma brewed coffee served with an assortment of 4 homemade traditional Neapolitan pastries

**150** (for 2 people)

### BABÀ AL RUM

This historically-rich dessert has conquered the hearts of citizens of Napoli since 1836, when exiled King of Poland Stanislaus had "reinvented" it by dipping kugelhof in rum.

### ZEPPOLA DI S. GIUSEPPE

Typical dessert dedicated to the Saint Protector of city St. Giuseppe. Choux paste rich in eggs, topped with custard and Amarena cherries.

### CANNOLO SICILIANO

This best-known Italian pastry was brought in by Arabs during X and XI century to Sicily. Its origins giving it the sugary outer shell, stuffed with ricotta and Candied orange.

### PASTICCIOTTO ALLA FRAGOLA

Chef Valerio's twist on Nicola Ascalone's "accident" originally created in 1745. A shortbread base filled with strawberries, cream and lemon balm to give a touch of freshness

## AFFOGATO AL CAFFÈ 120

The affogato al caffè is a typical dessert of the Italian tradition and is considered a refined and indulgent sweet, perfect for concluding a meal or to be served as a dessert. Homemade vanilla ice cream, 72% dark chocolate chips, shortbread crumble, Neapolitan roasted espresso 'KIMBO'

## ESPRESSO MARTINI 150

The espresso martini is a vodka and coffee-based cocktail with a slightly sweet taste with a compact and persistent finish. We could call it a shakerato coffee.



### GRISSINI SIGNATURES TO TAKE HOME

FRESH BAKED GRISSINI BREAD  
4 Pieces

10ml of extra vergine olive oil "Muraglia" and house blended balsamic included

**80**

## GRAPPA

### PIEMONTE

Barolo 15 Years – **MAROLO 350**

### TRENTINO

Anfora - **MARZADRO 120**

### VENETO

Bianca – **NARDINI 95** • Amarone Legno – **CAPOVILLA 210**

Barrique di Riserva Ciliegio – **CASTAGNER 100**

Fuoriclasse Leon 3 / 7 Years – **CASTAGNER 110 / 160**

Amorosa di Settembre – **JACOPO POCI 200**

### AMARO 78

Averna • Montenegro • Lucano • Cynar  
Foro Speciale

### LIQUEURS 80

Frangelico • Disaronno Originale

### BRANDY

Vecchia Romagna **120**

### VERMOUTH

Antica Formula **70**

Mancino Bianco / Rosso **70**